

Health & Sanitation Department
2002
Costa Crociere S.p.A.
Nuova Darsena
Genova 16149
Italy

23rd April

The following actions have been taken to correct each of the deficiencies noted during the inspection of the MV COSTA ATLANTICA on March 12th, 2002, at the port of San Juan.

Item No.	Description	Points Deducted
2	Medical logs maintained	0

Site: MEDICAL

Deduction Status: N

Violation: THE STAFF WAS NOT RECORDING INDIVIDUALS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATION IN THE GASTROINTESTINAL ILLNESS SURVEILLANCE LOG.

Recommendation: 4.1.2.1.1 A standardized gastrointestinal illness surveillance log for each cruise shall be maintained daily by the master of the vessel, the medical staff, or other designated staff. 4.1.2.1.3 The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.

Corrective Action: Corrected. Hospital personnel have been instructed to record individuals who are dispensed antidiarrheal medication in the GISS log.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: WHIRLPOOL SPAS

Deduction Status: N

Violation: THE SIGNS AT THE SPA'S WERE TOO SMALL TO BE READ EASILY. THERE WAS NO WARNING AGAINST USE BY PEOPLE WHO ARE IMMUNOCOMPROMISED ON THE SIGNS.

Recommendation: 6.4.1.1.3 A sign shall be installed near the whirlpool spas that lists standard safety precautions and risks, warning against use by particularly susceptible people, such as those who are immunocompromised.

Corrective Action: Work in progress. Signs have been ordered through the Technical Department.

Site: WHIRLPOOL SPAS

Deduction Status: N

Violation: THE SPAS WERE SHOCK CHLORINATED AT 15 PPM FREE CHLORINE AND RECIRCULATED FOR ONLY 10 MINUTES AT THE END OF EACH DAY. THIS IS THE WRITTEN PROCEDURE FROM THE SHIP'S MANUAL.

Recommendation: 6.3.2.1.1 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the

end of each day.

Corrective Action: Corrected. There was a misinterpretation of the company manual since procedures state that spas shall be superchlorinated daily for 1 hour (3.5.24). The 15 minutes written in the actual log relates only to the backwashing. The log will be revised and updated within this year.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY SOUP STATION

Deduction Status: N

Violation: THE TWO HOT AND CHILLED KETTLES WERE OUT OF ORDER.

Recommendation: The kettles shall be repaired or replaced.

Corrective Action: Work in progress. A work order was issued RDA E-00929 claim nr 233.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

Site: MAIN HOT GALLEY

Deduction Status: N

Violation: THE BAIN MARIE COVERS WERE MISSING THEIR HANDLES.

Recommendation: Replace or repair the covers.

Corrective Action: Work in progress. The bain-marie covers are being repaired onboard.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN POT WASHES

Deduction Status: N

Violation: IT IS RECOMMENDED THAT ADDITIONAL SOILED EQUIPMENT SHELVING SHALL BE PROVIDED.

Recommendation:

Corrective Action: The recommendation has been forwarded to the technical office for evaluation.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

Site: MAIN POT WASHES

Deduction Status_N

Violation: THE 3-COMPARTMENT SANITIZING SINK TEMPERATURES WERE 208°F.

Recommendation 7.5.6.1.1 In a manual operation, if immersion in hot water is used for sanitizing: (1) The temperature of the water shall be maintained at 77°C, (171°F) or above; and (2) The food-contact surface shall be immersed for at least 30 seconds. (3) Temperatures above 200°F could result in possible burn accident.

Corrective Action: Corrected. The water temperature has been reduced to 77°C (171°F) and personnel have been instructed to maintain this temperature during operations.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: PASTA PREP PANTRY

Deduction Status_Y

Violation: THE INTERIOR SURFACES OF THE CHOPPER BLADE WERE SOILED WITH FOOD RESIDUE.

Recommendation 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

[Corrected. The chopper blade has been cleaned and personnel have been instructed to clean it after every different use.](#)

[Corrective Action:](#)

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status_N

Violation: THERE WAS NO RECORD THAT THE ASSISTANT PEST CONTROL OFFICER WAS TRAINED TO INSPECT FOR PESTS AND TO APPLY PESTICIDES.

Recommendation 8.1.2.1.3 The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

[In progress. A shoreside intervention has been scheduled from 7- 12](#)

[Corrective Action: May 2002. Recordings of trainings will be documented accordingly.](#)

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: FOOD SERVICE-GENERAL

Deduction Status: N

Violation: FOOD HANDLING OPERATIONS AND FOOD TEMPERATURE CONTROL WERE EXCELLENT.

Recommendation:

Site: C.A.S.

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3- 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Recommendation:

Site: COMMENT

Deduction Status: N

Violation: ORGANIZATION, RECORD KEEPING, AND MANAGEMENT OF THE
POTABLE WATER SYSTEM, HOUSEKEEPING, AND BARS WAS
EXCELLENT.

Recommendation:

Thank you and best regards,

Health & Sanitation Department
Costa Crociere S.p.A.